

# In the Realm of the Feminine

## Piquant Caps, Bewitching Negligees, a Fetching Frock and a Chic Collar - - - - -



ACCORDING to your point of view, breakfasting in bed is a luxury, a habit or a passion. If you are an inveterate of course it is a passion. If you are a fashionable woman, it is a habit. And if you are one of the women who rise before it is a luxury, you would give about anything to enjoy it.

That is why you avidly consume novels between the intervals of clearing away the dishes, making the beds and sweeping and dusting—novels in which the heroine is propped up in bed, a coy cat perched upon her melodramatic locks and a nifty negligee wrapped about her person, erstwhile she consumes a slight repast of grapefruit, fragrant coffee, eggs done to a turn, with possibly a delicious marmalade to top off with. It satisfies the instinct of make believe. You live for a space in that fascinating land away from the infernal grind of your

workaday life with a heroine whose heart is breaking for a hundred dollar breakfast. It is a luxury, a habit or a passion. If you are an inveterate of course it is a passion. If you are a fashionable woman, it is a habit. And if you are one of the women who rise before it is a luxury, you would give about anything to enjoy it.

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built of pale blue chiffon with garnitures of cream lace, pink chiffon flowers and tassels. A blue chiffon cap trimmed with pink roses matches the skirt. While we will imagine that a blue chiffon skirt appropriately trimmed with an accordion plucked flounce of cream colored lace headed by a wreath of pink rosebuds is worn with it all of which makes a tout ensemble worthy of any boudoir or breakfast table.

The jacket and cap at the right of the illustration are made of delicate

handkerchief linen, hand embroidered and further ornamented with an insertion of Irish crochet. Any ambitious

girl or woman who is handy with her needle could possess one of these handsome sets.

Here is the new type of neck tying that has come into fashion with the spring. Its distinguishing characteristic is the sheer organdie from which it is fashioned, that is firm enough to stand alone without the troublesome wires. The high flare, the low front, the width and length of the affair, make it not only fashionable, but useful, in covering a plain frock or

of snap fasteners. The addition of a frilling of the net makes this a very becoming neck fling.

Some form of white lingerie frock is indispensable for midday's summer outfit. No matter what the material may chance to be, by hook or by crook the frock must be achieved.

The gown pictured here was cunningly fashioned of three materials, which is rather an art if the gown is not to look botched. Embroidery, venise lace and bermuda pink silk

## Filmy Lace Again Favorite of Dame Fashion - - -

ONCE more there seems good reason to hope that lace may speedily come into its own again, for on many of the Paris evening gowns, flounces, scarfs and draped tunics of lace play a prominent part. In one model the chief charm lies in the graceful and becoming way in which it is draped with two broad scarfs of the alencon lace. The skirt is of pale pink crepe de chine, closely plaited at the waist, and there is an underbodice of pink chiffon to match, completely covered by the ends of the lace scarf, which cross the figure like a figu back and front and which are arranged also to form a short basque below a very narrow waist belt composed of pink satin ribbon. The two ends of lace then pass over the shoulders in the form of sleeves and cross each other at the back, coming around afterward in the front, where they are just lightly caught together across the palls of pink crepe de chine.

As a good idea for utilizing these broad lace scarfs, so often given as wedding presents and not always adaptable as a skirt trimming, this effective design is worth remembering. It might also solve the problem as to the best way in which to arrange heirloom scarfs of lace, which are sometimes very difficult to drape satisfactorily, when it is out of the question naturally that such precious fabrics should be cut in any way or even sewed together more than is absolutely necessary.

Fascinating tea gowns may be successfully arranged with long coats of lace, which can be worn with complete undergarments in soft silk, satin or crepe de chine. These coats are useful alike in white and black, as well as in various shades of ecru, and when they are chosen in lace of a sufficiently substantial kind they can be made to do duty for several seasons and can be worn in turn over tea gowns of various kinds. Some of the most effective of these coats are bordered with a finger width of dark fur or of marabou, a distinctive touch which brings them up to date and adds not a little to their attractive appearance.

**SIMPLE DAYS OF THE POT AU FEU**

IT is quite uncertain if the best sort of dinner is not the frizzling brown caldron placed over a huge open fire—the pot au feu, as you sometimes see it in French cottages—a delicious soup into which a frugal housewife has plunged whatever unwanted fragments may give flavor to the whole.

Many times in Dutch pictures by masters of light and darkness, you see this caldron steaming in the sight of thoughtful children, who wait for the tender morsels, plate in hand, while into the deep shadowy room the fire throws its glimmer and lights upon the neat table and upon the rows of plates ranged along a wall.

Simple days, when the middle or trading classes contented themselves with a dinner of one course! But it had to be a good course. That is the point.

**SYNONYMOUS TERMS.**

THERE is nothing dearer to a woman than a good wife and very little that is more expensive.

## COLORED LAYER SANDWICHES

The sandwich always carries with it a flavor of festivity. Recollections of our childhood days are intimately associated with sandwiches; we carried them to our Sunday school picnics; we took them in our lunch pails; we had them for our parties, and our very first party dress was marked by our first party dress sandwich.

The possibilities of the sandwich as an edible and as a decoration have hardly been realized, says Mothers' Magazine. Despite all of the interesting variations upon this useful article, the tendency is still, too much, to see a reliable ham, tongue and chicken. The hostess who wants to have an unusual little party ought to take advantage of the edible possibilities of the sandwich.

First of all, the square loaf will be found to lend itself much better than the round loaf to the decorative scheme. Square loaves can be cut into cubes, into triangles, long thin slices, narrow finger lengths and all sorts of patterns. If butter is to be used, cream it before spreading. Have a very sharp knife, and cut the bread on a board so that you can press the knife firmly down at the edge of the slice, and thus prevent ragged places. Crusts are more easily cut off after the sandwich is made.

If the sandwiches must be made some time before they are used, wrap

each one in a paper napkin and set them away in a cool, dark place. When they are left over until the next day, toast them just as they are, and you will have still another variation. Crisp crackers make good sandwiches.

Colored layer sandwiches are very artistic. Make them by alternating white and brown bread, and filling in with foods which have bright and attractive colors. Hard boiled eggs, tomatoes, green peppers, lettuce, plums and chopped parsley all contribute to the variation of color in sandwiches.

Very pretty effects can be obtained by placing sandwiches upon beds of very crisp white lettuce leaves or upon curly fresh parsley. Nasturtium leaves laid around a plate of graham bread sandwiches give an unusual bit of color, particularly if a few of the blossoms are added.

The unusual sandwich is often the result of necessity or experiment, and is almost invariably the most decorative one.

**Mint Sandwiches**—Thin cream cheese with a little cream, and spread slices of homemade bread with it. Slightly bruised, very fresh young leaves of mint should be put between the slices.

**Nasturtium Sandwiches**—Season cream cheese with salt and red pepper, and thin with a few drops of lemon juice. Spread on very thin slices of bread over which you have sprinkled fresh nasturtium buds.

**Date Sandwiches**—Chop dates and English walnuts coarsely. Spread bread with soft cream cheese, sprinkle the nut and date mixture over each layer and press the slices together firmly.

**Fig and Nut Sandwiches**—Butter slices of white bread generously, and make a filling of chopped figs and nuts, spreading it between slices.

**Olive and Roquefort Cheese Sandwiches**—Chop olives and mix with Roquefort cheese, salt and paprika. Soften with just a drop of cider vinegar and spread on thin slices of rye bread.

## RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

Recipes recommended by Mrs. I. M. Alexander, Manoa Valley.

### GINGER BREAD

One cup sugar, one cup molasses, one cup butter or fat, one cup water, two eggs, one heaping teaspoon soda dissolved in the water, one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon mace, one cup seeded raisins, four cups sifted flour, one teaspoon baking powder mixed with the flour.

Mix the sugar, molasses, butter, salt, spices and eggs together, add the water, and lastly, the flour. Bake in two tins.

### BRAN BREAD

Two cups bran, two cups graham flour, one-half cup molasses, one cup yeast, one cup water, one teaspoon salt.

Knead to a stiff dough with white flour. Let set till rises and bake in a moderate oven. Recipe makes two loaves.

### BRAN MUFFINS

Two cups bran, one cup graham flour, one-fourth cup butter, three-fourths cup molasses, one heaping teaspoon baking powder, one teaspoon salt, two tablespoons melted butter, milk enough to make a batter like cornbread.

Bake in bread tin or muffin pans for about half an hour.

### SALMON BALLS

One can salmon, two tablespoons cream, one egg, pinch of salt and pepper.

Mix smooth, fry on a well-buttered pan. Mix two tablespoons of butter and two spoons of flour to a smooth paste and fry slightly. Add one pint of sweet milk and a generous pinch of salt, stirring constantly. Place the fried balls in a dish and pour the sauce on.

**CHOCOLATE CREAM CAKE**

Beat one-fourth cup of butter to a cream and the yolks of two eggs until thick. Then gradually beat one-half

cup of sugar into each and combine the two mixtures. Add four oz. of chocolate (8 tablespoons) melted over hot water. Then alternately one-half cup of milk and one and a half cups of sifted flour, sifted again with two level teaspoons of baking powder. Lastly beat in the whites of two eggs, beaten dry, and a teaspoon of vanilla extract. Bake in two layers for about 18 minutes.

### FILLING FOR ABOVE CAKE

2 cups of sugar.  
1 teaspoonful butter.  
2-3 cup rich milk.

Mix, set into pan of boiling water and stir occasionally until melted. Then set over fire and let boil for a few minutes, or until it begins to thicken. Take off and beat until cool enough to spread over the layers and on top. Teaspoonful of vanilla added.

### Sponge Cake

5 eggs.  
1/2 lb. sugar.  
6 ozs. flour.

Beat eggs and sugar 20 minutes to one cup of boiling water.

gether. Fold in the flour, flavor to taste, add pinch of salt, and bake in a moderate oven.

### WAFFLES

2 eggs beaten well, yolks and whites separately. Mix 1 teaspoon of soda and a little salt in buttermilk, which adds one pint flour, making a batter about as thick as strained honey. Beat into this batter the yolks, 1 dessert spoonful of melted lard, lastly the frothed whites. Have the waffle iron hot, grease well, and pour into them from a pitcher, the waffle mixture. They should cook quickly and should be thin and crisp enough to be eaten from the fingers.

### PLAIN GINGER BREAD

1/2 cup sugar.  
1/2 cup butter.  
2 eggs.  
1/2 cup molasses.  
1 teaspoonful cinnamon.  
1/2 teaspoonful cloves.  
2 1/2 cups flour.  
2 teaspoonfuls of soda dissolved in

## GARMENTS GETTING LIGHTER

Since the demand for sheer, lightweight materials started several seasons ago, there have appeared many innovations in the weaving of fabrics. This idea in thin novelties has entered the field of raincoats, and the newest style is said to be made from autoair, which is almost transparent, resembling mica. It is so thin that the dress or suit underneath may be seen through it, even the texture or pattern of the material, and this is made in plain colors.

Eight ounces is said to be the weight of a new silk gossamer raincoat which has recently appeared, and this will do much toward remedying the dislike which many people

express for garments to be worn on rainy days.

The new fabrics are very different from the heavy, bulky goods of a few years ago. Considering the style of the dainty chiffons and sheer materials worn by women at the present time, one could scarcely imagine the ludicrous effect that would be the result if worn with the old-style underwear. Women have learned that warmth is not gained by heavy-weight materials, as evidenced by the "warmth without weight" materials, which have gained such popularity the last few seasons. When these were shown for clothings they sprang into favor at once, and the weavers

gain success has found that he must study his chosen work thoroughly, that it is an inexhaustible subject and never monotonous, for there is always something new to learn. The more one knows on the subject the more he recognizes the amount there is to learn.

Those who place this high value on salesmanship say that it answers the definition given for "profession" by the dictionary. This says that a profession is "the calling or occupation which one professes to understand and to follow; vocation; specifically, a vocation in which a professional knowledge or learning is used by its practical application to the affairs of others, either in advising, guiding or teaching them, or in serving their interests or welfare in the practice of an art founded on it."

As in the usual professions, a regular course is provided in many of the cities for those who enter the stores, and much of the practical education is received after one begins the work in the school of experience, but the time is past for all education on the subject to be gained in the latter way. Competition is found in every line of work, and it appears to such an extent in the selling of merchandise that every one who wants to

gain success has found that he must study his chosen work thoroughly, that it is an inexhaustible subject and never monotonous, for there is always something new to learn. The more one knows on the subject the more he recognizes the amount there is to learn.

## WOMAN POKER EXPERT FINED BY THE POLICE

HANFORD, May 25.—Alleged to be known to the police of all the Western coast cities as a most proficient poker player, Miss Florence Handley, pretty and accomplished, formerly of London, was arrested here early today while engaged in a poker game with J. T. Singleton and James McGraw.

Miss Handley, upon being taken to the City Recorder's Court, immediately pleaded guilty, hoping to obscure her identity. She escaped with a light fine, but before leaving the court confessed her real identity to city officials.

An experimental station in which flax and hemp culture will be studied will be established by the Hungarian ministry of agriculture.

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